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(FILE 'EMBASE, MEDLINE, BIOSIS, CAPLUS' ENTERED AT 12:58:24 ON 10

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DELETE HIS Y

L1	9207 S FISH MEAL
L2	28465 S DOCOSAHEXAENOIC OR DOCOSAHEXAENOATE OR DHA
L3	2048 S DOCOSAPENTAENOIC OR DOCOSAPENTAENOATE
L4	18192 S EICOSAPENTAENOIC OR EICOSAPENTAENOATE
L5	8 S L1 AND L2 AND L3 AND L4
L6	5 DUP REM L5 (3 DUPLICATES REMOVED)
L7	29 S TUNA MEAL
L8	8308 S TUNA
L9	13 S L8 AND L2 AND L3 AND L4
L10	12 DUP REM L9 (1 DUPLICATE REMOVED)

L10 ANSWER 7 OF 12 CAPLUS COPYRIGHT 2003 ACS

AN 1968:401879 CAPLUS

DN 69:1879

TI The fatty acid composition of edible marine fish oils

AU Khalid, Qamar; Mirza, Ahmed Saeed; Khan, A. Hameed

CS Cent. Lab., Pakistan Counc. Sci. Ind. Res., Karachi, Pak.

SO Journal of the American Oil Chemists' Society (1968), 45(45), 247-9

CODEN: JAOCA7; ISSN: 0003-021X

DT Journal

LA English

AB The body oils of 13 species of edible marine fishes (pomfret, threadfin, mackerel, leather jack, **tuna** pomadasid, mullet, snapper, hilsa, drum croakers, catfish) found around the Karachi-Makran coast were studied by gas-liq. chromatog. for their fatty acid compn. The analyses showed the presence of fatty acids with chain lengths 10-24 C atoms and with 0-6 double bonds. The oils were rich in polyunsatd. acids, particularly penta- and hexaenoic acids. Certain major fatty acids varied widely among the species: myristic 2.3-13.7; palmitic 11.6-41.2; stearic 7.2-23.2; oleic 6.9-29.6; **eicosapentaenoic** 1.4-19.0; **docosapentaenoic** 0-10.2; and **docosahexaenoic** acids 0-36.4%. Linoleic and linolenic acids were present in small amts. in some of the fish oils, and arachidonic acid was present in all of them.

L10 ANSWER 9 OF 12 CAPLUS COPYRIGHT 2003 ACS

AN 1963:436506 CAPLUS

DN 59:36506

OREF 59:6625f-h

TI **Tuna** fatty acids. II. Investigations of the composition of raw and processed domestic **tuna**

AU Roubal, W. T.

CS Bur. of Com. Fisheries Technol. Lab., Seattle, WA

SO Journal of the American Oil Chemists' Society (1963), 40, 215-18

CODEN: JAOCA7; ISSN: 0003-021X

DT Journal

LA Unavailable

AB Twenty fatty acids comprising more than 98% of those present in the oil of albacore (*Thunnus germon*), bluefin (*T. thynnus*), yellowfin (*Neothunnus macropterus*) and skipjack (*Ratsuwonus pelamis*) **tuna** were identified. The principal fatty acids, listed as no. of C atoms:no. of double bonds, were 14:0, 15:0, 16:0, 16:1, 18:0, 18:1, 20:1, 20:4, 20:5, and 22:6 with 3 fatty acids-16:0, 18:1, and 22:6-constituting over 60% of the oil; and with 3 other fatty acids-16:1, 18:0, and 20:5-constituting about 1/2 of the relative wt. of the remaining fatty acids. Except for the 3 fatty acids-20:5, 22:1, and 22:6-the data for the I and II of all 4 species were closely comparable. The oil content of the I and II did not appear to differ significantly. There was no marked degradation of unsatn., nor was there a differential extn. of fatty acids due to processing. Owing to the preponderantly greater amt. of vegetable oil present, the relative amt. of **tuna** oil, which is important from a dietary standpoint, in either the drained oil or in the rendered oil in a vegetable oil pack could not be detd. by the techniques used in these studies.

L4 ANSWER 2 OF 2 CAPLUS COPYRIGHT 2003 ACS

AN 1995:893842 CAPLUS

DN 124:7404

TI Lipid oxidation in meats of omega-3 fatty acid-enriched broiler
chickens

AU O'Keefe, S. F.; Proudfoot, F. G.; Ackman, R. G.

CS Canadian Institute of Fisheries Technology, Technical University of Nova
Scotia, Halifax, NS, B3J 2X4, Can.

SO Food Research International (1995), 28(4),
417-24

CODEN: FORIEU; ISSN: 0963-9969

PB Elsevier

DT Journal

LA English

AB Broiler chickens were fed a diet supplemented with 0,
4, 8, and 12% fish meal for 42 days. They were slaughtered under com.
conditions, and the oxidative stability was assessed immediately after
cooking and again after refrigerated storage up to 4 days. Oxidn. was
measured by using peroxide values and headspace hexanal concns. Omega-3
fatty acid incorporation in breast and thigh muscle lipids increased in
response to the level of fish meal in the diet. Headspace hexanal and
peroxide values increased during 4 days of refrigerated storage with the
highest values found in the chicken fed 8% and 12% fish meal diets. The
peroxide values were higher for breast meat than for thigh meat, but
headspace hexanal was higher in thigh meat. Under the dietary conditions
examd., oxidn. during refrigerated storage of cooked chicken appears to
limit the amt. of fish meal supplementation possible to 4%.